

#66 Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **33**
- SRM **38.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|-----------------|--------|------|
| Grain | BESTMALZ - Best Minich | 7 kg (78.1%) | 80.5 % | 16 |
| Grain | Pilzneński | 0.5 kg (5.6%) | 80 % | 4 |
| Grain | Caramel/Crystal Malt - 150 | 0.25 kg (2.8%) | 72 % | 150 |
| Grain | Caraaroma | 0.55 kg (6.1%) | 78 % | 400 |
| Grain | Carafa II spec | 0.25 kg (2.8%) | 70 % | 1150 |
| Grain | Płatki owsiane | 0.2 kg (2.2%) | 85 % | 3 |
| Sugar | Corn Sugar (Dextrose) | 0.2 kg (2.2%) | 100 % | 0 |
| Liquid Extract | ekstrakt słodowy barwiący wes | 0.015 kg (0.2%) | 90 % | 9000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 200 ml | Mangrove Jack's |